



Famille
MÉRILLIER

CHATEAU

Marie
Plaisance



FR-BIO-01
Agriculture France
Vin Bio

Bêêbergerac

CÔTES DE BERGERAC MOELLEUX

VINTAGE
2024

TYPE OF WINE
Sweet white wine

TERROIR
Clay limestone soils

APPELLATION
AOP Côtes de Bergerac

GRAPE VARIETIES
70% Sauvignon
25% Sémillon
5% Muscadelle

ALC CONTENT
11 %

VINIFICATION

Grapes are picked up at over-ripe stage, filled of sun.

Then they are carefully pressed in order to produce a generous must, which will be vinified at controlled-temperature (17/18°C), to conserve the fruity aromas.

Ageing is continuing during 5 months on lees to let finish the wine's natural stabilization.

JANCIS
ROBINSON
16,5

TASTING

Beautiful pale yellow color. The nose has a rich intensity with notes of apricot, peach and acacia honey.

The mouth is fresh and aromatic. A sweet, well-balanced wine without heaviness.

It will be ideal as an aperitif with simple food such as vegetable crisps, or with more sophisticated food such as foie gras, a Roquefort risotto, or pork chop with cream. It could also accompany your dessert with chocolate, or fruit tart, or tiramisu. It can be companion for the whole meal.

Cellaring potential : 4 years.



AWARDS

16.5/20 at JANCIS ROBINSON 2025 - vintage 2024
1 STAR at GUIDE HACHETTE 2025 - vintage 2023
1 STAR at GUIDE HACHETTE 2024 - vintage 2022